

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO - COLD PANTRY	20	2	No	CUTTING BOARD WAS SEVERELY SCORED AND DIFFICULT TO CLEAN. <b>Cutting board disposed and replaced with a new one.</b>
2	LIDO - SERVICE	21	1	No	SERVICE HEAT LAMP CONNECTIONS BETWEEN BULB HOUSING AND GOOSE-NECK SUPPORT WERE IN POOR REPAIR AND DIFFICULT TO CLEAN. <b>Service heat lamp replaced with a new one.</b>
3	LIDO - BEVERAGE STATION	33	1	No	DRAIN AREA UNDER THE BEVERAGE STATION COUNTER WAS HEAVILY SOILED WITH MOLD AND BEVERAGE RESIDUE. WIRING DRAPED INTO THE DRAIN PAN AREA MADE THE SPACE MORE DIFFICULT TO CLEAN. DISCHARGE OF TEA DISPENSING DRAIN PAN WAS ONTO OTHER PIPING AND WIRING IN THIS CABINET SPACE WAS ALSO NOTED. <b>Cleaned and repainted. Wires properly fixed. 6.23.02</b>
4	LIDO - DISHWASHING	22	0	No	CONVEYOR DISHWASHING MACHINE HAD ONE UPPER FINAL RINSE SPRAY NOZZLE CLOGGED. GLASSWASHING MACHINE HAD ONE LOWER FINAL RINSE SPRAY CLOGGED.  FINAL RINSE PRESSURE ON THE GLASSWASHING MACHINE WAS ABOVE 35 PSI.  FINAL RINSE SPRAY ON THE GLASSWASHING MACHINE ALSO INCLUDED INTERMITTENT STEAM. <b>Corrected. 6.22.02</b>
5	INTEGRATED PEST CONTROL	40	0	No	TRAINING OF VESSEL'S PEST CONTROL PERSONNEL WAS BEING DONE, BUT NOT DOCUMENTED. <b>Appropriate log implemented and updated.</b>
6	POTABLE WATER SYSTEM	08	0	No	HALOGENATION PUMP FOR POTABLE WATER DISTRIBUTION HAD A BACKUP PUMP, BUT WAS NOT SET UP FOR AUTOMATIC SWITCHOVER IN THE EVENT THE PRIMARY PUMP FAILS. LOW HALOGEN ALARM SYSTEM WAS INSTALLED. <b>In progress. Shore side contractor has been contacted by Tech. Dept. PCSC.</b>
7	GENERAL COMMENTS	*	0	No	POTABLE WATER SYSTEM, SWIMMING POOLS AND WHIRLPOOL SPAS, AND FAN ROOM CONDENSATE SYSTEMS WERE ALL NOTED TO BE WELL MAINTAINED ON THE REGAL PRINCESS DURING THE INSPECTION TODAY. <b>Acknowledged.</b>
8	MAIN GALLEY	21	1	No	THE SEALS AROUND THE REACH-IN REFRIGERATORS ARE WORN AND NOT EASILY CLEANABLE. SOME OF THE SEALS HAVE BEEN REPLACED AND THE REST ARE IN THE PROCESS OF BEING REPLACED. <b>In progress. Expected to be completed upon receipt of spare parts already ordered. Indent # TGV 2017 – 2033 - 1047</b>
9	MAIN GALLEY-HOT GALLEY	33	1	No	THE BULKHEAD AND OVERHEAD BEHIND THE DEEP FRYERS WERE HEAVILY SOILED. <b>Cleaned immediately.</b>
10	MAIN GALLEY-HOTLINE- POT WASH	37	0	No	EXCESSIVE CONDENSATION BUILDUP WAS NOTED ON THE DECKHEADS IN TWO AREAS OF THE HOT LINE AND THE CLEAN END OF THE POT WASH AREA. MAINTENANCE WAS BEING CONDUCTED ON THE VENTILATION SYSTEM AT THE TIME OF THE INSPECTION AND THE PROBLEM WAS CORRECTED. <b>Corrected during the inspection.</b>

11 MAIN GALLEY 33 1 No

DECK TILE GROUTING WAS RECESSED THROUGHOUT THE GALLEY ESPECIALLY IN THE BAKERY AREA.

**In progress. Expected to be completed by July 5<sup>th</sup>, 02**

12 MAIN GALLEY 16 0 Yes

A PAN OF GUACAMOLE WAS MARKED WITH A PRODUCED DATE OF 6/21/2002 AND A DISCARD DATE OF 6/21/2002 WAS BEING USED AFTER

THE DISCARD DATE. THE GUACAMOLE WAS STORED IN A ICE BATH AT 46 DEGREES NEXT TO THE HOT STOVE TOP.

**Product have been discarded immediately. Supervisors instructed to be more vigilant on the labels contents. Sous Chef make sure that produces meant to be kept cold are not placed near hot spots.**

13 MAIN GALLEY-HOT GALLEY 26 3 Yes

THE DEEP FRYER WAS SOILED AND STORED AS CLEAN.

**Corrected. 6.22.02 – Crew Cook to better monitor the cleanliness at the end of each service.**

14 MAIN GALLEY -POT WASH 26 3 Yes

A SOILED MUFFIN PAN AND A MIXER WERE STORED AS CLEAN.

**Corrected. 6.22.02 – Chef and other responsible parties to better monitor the cleanliness of such utensils.**

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6/22/02

REGAL PRINCESS

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15	MAIN GALLEY-POT WASH	22	0	No	
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DATA PLATES SHOULD BE PROVIDED FOR THE POT WASH AREA.

**New data plates will be provided by July 19, 02**

16	MAIN GALLEY-BAKERY	20	2	No	
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THE BELTS ON THE BREAD ROLL MAKER AND THE BREAD STICK MAKERS WERE WORN AND NOT EASILY CLEANABLE.

**Head Office to consider replacing the machine. Indent will follow.**

17	CREW GALLEY	26	3	Yes	
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THE SOILED DEEP FRYER WAS STORED AS CLEAN.

**Corrected. 6.22.02 – Crew Cook instructed to monitor the cleanliness of the deep fryer at the end of each service.**

18	CREW GALLEY	20	2	No	
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THE MEAT HOLDER ON THE SLICER WAS VERY WORN AND NOT EASILY CLEANABLE.

**Equipment already scheduled to be replace ( as per Tech. Dept. PCSC)**

19	CREW GALLEY - DISHWASHING	22	0	No	
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THE RINSE GAUGE WAS NOT EASILY READABLE.

**Corrected. 6.26.02 – Gauge replaced.**

20	PROVISIONS - VEGETABLE PREP	20	2	No	
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THE GROUTING ON THE INSIDE OF THE POTATO PEELER WAS VERY WORN AND NOT EASILY CLEANABLE.

**The two machines already scheduled to be replaced ( as per Tech. Dept. PCSC)**

21	CHILD ACTIVITY CENTER	41	0	No	
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A CHILD SIZE TOILET SHOULD BE PROVIDED IN THE CHILD ACTIVITY CENTER.

**Noted. Expected to be adjusted by July 8, 02**

22	CORRECTIVE ACTION STATEMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS

AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

